## REMARKS/ARGUMENTS

Claims 1-2 and 5-6 are active. All pending claims are drawn to the elected subject matter.

Claim 7 is supported at page 10, bottom. The amendments to other claims have addressed the Examiner's concerns. No new matter is added.

The rejection of Claims 1-2 under 35 U.S.C. §112, second paragraph, is respectfully traversed.

In accordance with the Examiner's suggestions, the phrase "to obtain an extruded ginseng residue" has been added in step (b). Furthermore, the claim has been divided into two separate claims (see new Claim 5) to specifically define, in the preamble, the final products (i.e. water-soluble vs. water-insoluble ginseng dietary fibers) obtained by processing ginseng residues. Withdrawal of the rejection is respectfully requested.

The rejection of Claim 1 under 35 U.S.C. §103(a) over <u>Hwang et al.</u> in view of <u>Han et al.</u> is respectfully traversed.

Hwang et al. describe a method to continuously manufacture oligosaccharide and water-soluble dietary fibers by mixing sugars and a reaction accelerator, charging the mixture to an extraction reactor possessing a screw, and removing the moisture by a vacuum absorption.

Han et al. describe a method of producing a dietary fiber utilizing white ginseng, by drying the ginseng, powderizing the dried ginseng, and dispersing the powder in water, followed by grinding and forming a paste containing dietary fibers. Further preferred embodiments include a heat treatment with or without an extraction step utilizing alcohols on the ginseng residue.

The present invention, in contrast, relates to a process wherein water-soluble and water-insoluble dietary fibers are separated from the initial water-insoluble ginseng residues. As Applicants have noted, the biological benefits regarding water-soluble and water-insoluble dietary fibers are vastly different (see page 2, lines 5-13), and neither Hwang et al. nor Han et al. teach or suggest methods to achieve such separation. In this regard, even the combination of Hwang et al. and Han et al. do not result in the same process as claimed in the present invention. Moreover, there is no motivation to combine the ginseng residue disclosed by Han et al. with the extrusion process of Hwang et al., because Hwang et al. relate to the manufacture of water-soluble dietary fibers and oligosaccharides from simple materials like glucose, sugar and fructose by the action of a "reaction accelerator" such as a citric acid. Han et al. are not concerned with such a process of manufacture. Therefore, withdrawal of the rejection of Claim 1 is respectfully requested.

The rejection of Claim 2 under 35 U.S.C. §102(b) or 35 U.S.C. §103(a) over <u>Han et al.</u> al. and 35 U.S.C. §103(a) over <u>Hwang et al.</u> in view of <u>Han et al.</u> is respectfully traversed.

Hwang et al. is discussed in detail above. Han et al. is silent in regards to obtaining separate water-soluble and water-insoluble components by the process as claimed in the present invention. Instead, Han et al. are concerned with obtaining a white ginseng paste containing at least 35% dietary fiber by extracting a residue with hot water and alcohol, drying the extracted residue, and grinding the residue in water to prepare the desired paste. Withdrawal of the rejection is respectfully requested.

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Based on the arguments presented above, Applicants respectfully submit that the new Claims 5, 6 and 7 are also drawn to allowable subject matter.

Applicants respectfully submit that the application is in condition for allowance. Early notification of such is respectfully requested.

Respectfully submitted,

OBLON, SPIVAK, MCCLELLAND,

MAIER & NEUSTADT, P.C.

Norman F. Øblon

Richard L. Treanor Registration No. 36,379

 $\begin{array}{c} \text{Customer Number} \\ 22850 \end{array}$ 

Tel: (703) 413-3000 Fax: (703) 413 -2220 (OSMMN 08/03)